

- (14) Mechanical;
- (15) Translucent scales;
- (16) Disease;
- (17) Insects; and,
- (18) Other means.

(d) For tolerances see §51.2837.

(e) Size. Unless otherwise specified the diameter shall be not less than 1½ inches, and yellow, brown, or red onions shall have 40 percent or more, and white onions shall have 30 percent or more, by weight, of the onions in any lot 2 inches or larger in diameter.

(f) When a percentage of the onions is specified to be of any certain size or larger, no part of any tolerance shall be allowed to reduce the specified percentage, but individual packages in a lot may have as much as 25 percentage points less than the percentage specified, except that individual packages containing 10 pounds or less shall have no requirements as to percentage of a certain size or larger: *Provided*, that any lot, regardless of package size, shall average within the percentage specified. (See §§51.2836 and 51.2837) ¹

§51.2831 U.S. Export No. 1.

U.S. Export No. 1 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Dormant;
 - (4) Fairly firm; and,
 - (5) Fairly well shaped.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles;
 - (4) Bottlenecks; and,
 - (5) Scallions.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Splits;
 - (3) Tops;
 - (4) Roots;
 - (5) Dry sunken areas;
 - (6) Sunburn;
 - (7) Sprouts;
 - (8) Freezing;

- (9) Peeling;
- (10) Cracked fleshy scales;
- (11) Watery scales;
- (12) Dirt or staining;
- (13) Foreign matter;
- (14) Mechanical;
- (15) Translucent scales;
- (16) Disease;
- (17) Insects; and,
- (18) Other means.

(d) Unless otherwise specified onions are packed in accordance with Export Packing Requirements set forth in §51.2840. (See §51.2837.)

§51.2832 U.S. Commercial.

U.S. Commercial consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) Similar varietal characteristics;
 - (2) Mature;
 - (3) Not soft or spongy; and,
 - (4) Not badly misshapen.
- (b) Free from:
 - (1) Decay;
 - (2) Wet sunscald;
 - (3) Doubles;
 - (4) Bottlenecks; and,
 - (5) Scallions.
- (c) Free from damage caused by:
 - (1) Seedstems;
 - (2) Tops;
 - (3) Roots;
 - (4) Dry sunken areas;
 - (5) Sunburn;
 - (6) Sprouts;
 - (7) Freezing;
 - (8) Cracked fleshy scales;
 - (9) Watery scales;
 - (10) Mechanical;
 - (11) Translucent scales;
 - (12) Disease;
 - (13) Insects; and,
 - (14) Other means.
- (d) Free from serious damage caused

by:

- (1) Staining;
- (2) Dirt; and,
- (3) Other foreign matter.

(e) For tolerances see §51.2837.

(f) Size. Unless otherwise specified, the diameter shall be not less than 1½ inches. (See §§51.2836 and 51.2837.)

§51.2833 U.S. No. 1 Boilers.

U.S. No. 1 Boilers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size.

¹Any lot of onions quoted as being of size smaller than 1½ inches minimum, such as "U.S. No. 1, 1¼ inches min." is not required to meet the percentages which shall be 2 inches or larger as specified in the U.S. No. 1 grade.

§ 51.2834

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(See § 51.2830.) Size: The diameter of onions of this grade shall be not less than 1 inch nor more than 1 7/8 inches. (See § 51.2837.)

§ 51.2834 U.S. No. 1 Picklers.

U.S. No. 1 Picklers consists of onions which meet all the requirements for the U.S. No. 1 grade except for size. (See § 51.2830.) Size: The maximum diameter of onions of this grade shall be not more than 1 inch. (See § 51.2837.)

§ 51.2835 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

- (a) Basic requirements:
 - (1) One type;
 - (2) Mature; and,
 - (3) Not soft or spongy.
- (b) Free from:

- (1) Decay;
- (2) Wet sunscald; and,
- (3) Scallions.
- (c) Free from serious damage caused by:
 - (1) Watery scales;
 - (2) Dirt or Staining;
 - (3) Foreign Matter;
 - (4) Seedstems;
 - (5) Sprouts;
 - (6) Mechanical;
 - (7) Dry sunken areas;
 - (8) Disease;
 - (9) Freezing;
 - (10) Insects; and,
 - (11) Other means.
- (d) For tolerances see § 51.2837.
- (e) Size. Unless otherwise specified, the diameter shall not be less than 1 1/2 inches. (See §§ 51.2836 and 51.2837.)

SIZE CLASSIFICATIONS

§ 51.2836 Size classifications.

The size of onions may be specified in accordance with one of the following classifications.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2 1/4	57.2
Repacker/Prepacker ¹	1 3/4	44.5	3	76.2
Medium	2	50.8	3 1/4	82.6
Large or Jumbo	3	76.2	(²)	
Colossal	3 3/4	95.3	(²)	

¹ In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.
² No requirement.

TOLERANCES

§ 51.2837 Tolerances.

In order to allow for variations incident to proper grading and handling in each of the foregoing grades the following tolerances, by weight, are provided as specified:

- (a) For defects:
 - (1) *U.S. No. 1, U.S. Export No. 1, U.S. No. 1 Boilers and U.S. No. 1 Picklers grades.*
 - (i) Not more than 10 percent of the onions in a lot may be damaged by peeling; and,
 - (ii) Not more than 5 percent of the onions in a lot may be below the remaining requirements of these grades, but not more than two-fifths of this

tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald (see § 51.2839.)

- (2) *U.S. Commercial and U.S. No. 2 grades.*

- (i) Not more than 5 percent of the onions in a lot may be below the requirements of these grades, but not more than two-fifths of this tolerance, or 2 percent, may be allowed for onions which are affected by decay or wet sunscald. (See § 51.2839.)
- (ii) [Reserved]

- (b) For off-size:
 - (1) *U.S. No. 1, U.S. No. 1 Boilers, U.S. Commercial, and U.S. No. 2 grades.* Not more than 5 percent of the onions in a